



3 COURSES WITH A GLASS OF BUBBLES £30

Starters

Spicy Thai parsnip soup, apple & chive oil, sesame croutons
Heritage beetroot, whipped Crottin de Chavignol, walnuts & chilli pumpkin seeds
Whiskey & maple cured salmon, pressed cucumber, blood orange gel
Pork, pistachio & bacon terrine, fig relish, brioche

Mains

Mozzarella risotto, confit tomatoes & basil pesto
Scottish salmon, Shetland mussels, sea vegetables & saffron butter sauce
Braised beef cheek, cep crumb, roast garlic mash, Chantenay carrots
Confit duck leg, king oyster, bok choy & soy dressing

Desserts

Chilled pineapple carpaccio, passion fruit, coconut sorbet
Warm chocolate fondant, dried cherries, vanilla ice cream
Vanilla crème brûlée, raspberries, chocolate chip cookie
Selection of cheeses, grapes, quince & crackers (£5 suppl.)



Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized
cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover
charge of 2.00 per person will be added to your bill